

# LUNCH SPECIAL

( 11:30 AM to 4:00 PM )

## LUNCH BENTO

*(Served with Miso Soup, salad & Rice)*

CHICKEN KATSU, VEGGIE TEMPURA, CHICKEN GYOZA	19
CHICKEN TERIYAKI, VEGGIE TEMPURA, CHICKEN GYOZA	19
PORK CHOP KATSU, VEGGIE TEMPURA, CHICKEN GYOZA	19
PORK CHOP TERIYAKI, VEGGIE TEMPURA, CHICKEN GYOZA	19
BEEF TERIYAKI, VEGGIE TEMPURA, CHICKEN GYOZA	22
RIB-EYE STEAK, VEGGIE TEMPURA, CHICKEN GYOZA	29
SHORT RIBS TERIYAKI, VEGGIE TEMPURA, CHICKEN GYOZA	28
GRILLED SALMON, VEGGIE TEMPURA, CHICKEN GYOZA	24
GRILLED SABA, VEGGIE TEMPURA, CHICKEN GYOZA	24
UNAGI, VEGGIE TEMPURA, CHICKEN GYOZA	26
ASSORTED SASHIMI, VEGGIE TEMPURA, CHICKEN GYOZA	32

## RICE COMBO

*(Served with Miso Soup, salad & Rice)*

CHICKEN KATSU	18
CHICKEN TERIYAKI	18
GRILLED SALMON	22
CURRY CHICKEN KATSU	19
CURRY PORK CHOP KATSU	19
UNAGI	23
BEEF TERIYAKI	21
RIB-EYE STEAK	27
SHORT RIBS TERIYAKI	26

## SALAD & SOUP

### **MISO SOUP 6**

(Add Seafood 5)

seaweed, Tofu in miso soup

### **DAIKON SALAD 9**

Japanese white radish salad with traditional ginger dressing

### **MORIAWASE SALAD 18**

Mixed sashimi and spring mix

### **SPRING MIX SALAD 9**

( add chicken 9, shrimp 12, salmon 9, steak 12 )

Spring mix with house sauce

## APPETIZERS\*

### **GARLIC EDAMAME 8**

Spicy Garlic Edamame

### **RED VOLCANO 9**

Ground tuna on the top of fried seaweed tempura and fried rice with unagi sauce

### **WHITE VOLCANO 9**

Crab meat on the top of fried seaweed tempura and fried rice with unagi sauce

### **CHICKEN GYOZA 8**

5 PCS Japanese chicken potstickers with house sauce

### **VEGGIE GYOZA 8**

5 PCS Japanese Veggie potstickers with house sauce

### **GYUTAN CHASHU 15**

Sliced braised beef tongue

### **TAKOYAKI 8**

Takoyaki sauce, mayonnaise, seaweed, and bonito flakes

## CHARCUTERIE

### **ARTISANAL CHEESE BOARD 19**

Three rotating cheeses. Served with toasted artisan pugliese baguette

### **CHARCUTERIE BOARD 19**

Three rotating charcuteries. Served with toasted artisan pugliese baguette

### **CHEESE & CHARCUTERIE BOARD 32**

Three rotating cheese and charcuterie. Served with toasted artisan pugliese baguette

## DEEP FRIED

### **VEGGIE TEMPURA 15**

*Eight kinds of vegetables*

### **EBI TEMPURA 22**

*Five pieces of deep-fried white shrimp*

### **ASSORTED TEMPURA 19**

*Shrimp & mixed vegetables*

### **BASQUE FRIES 8**

*Fries with piment d'Espelette & paprika*

### **AGEDASHI TOFU 8**

*Tofu with tempura sauce*

### **CRISPY BABY OCTOPUS 16**

*House marinated deep-fried baby octopus with house sauce*

### **CALAMARI WITH SWEET & CHILI SAUCE 15**

*Made from scratch, deep fried calamari, house-made sauce.*

### **CHICKEN KARAAGE 9**

*Chicken nuggets with house mayo sauce*

## HIMALAYAN SALT GRILLED

### **GYUTAN 16**

*Grilled braised beef tongue*

### **SHISHITO 8**

*Japanese sweet pepper*

### **TRIO SKEWER SPECIAL 12**

*Grilled Pork Belly, Chicken and Rib Eye Steak*

### **SCALLOP SKEWER 19**

*Japanese scallops with unagi sauce*

### **IKA 25**

*Whole Squid*

### **HAMACHI KAMA 29**

*Yellowtail collar*

**NIGIRI\***  
(DINNER ONLY)

(Serve with higher quality fish, two pcs)

- MAGURO** (Bluefin tuna) **8**                      **HAMACHI** (Yellowtail) **8**  
**SAKE** (Atlantic salmon) **8**                      **HOTATE** (Japanese scallops) **8**  
**AMA EBI** (Raw prawn) **12**                      **UNI** (Sea urchin) **18**  
**A5 WAGYU** (Japanese A5 Wagyu) **25**      **SABA** (Pacific mackerel) **8**  
**CHE'S SPECIAL** (chef's special selection of five different Nigiri) **19**  
**LUXURY OMAKASE** (the finest selection of six different Nigiri) **69**

**SASHIMI\***  
(DINNER ONLY)

(Serve with Fresh Wasabi)

**MAGURO 12**

Bluefin tuna (3 PCS, Toro add \$2)

**HAMACHI 12**

Yellowtail (3 PCS, Toro add \$2)

**SAKE 10**

Atlantic salmon (3 PCS, Toro add \$2)

**MORIAWASE SASHIMI 39**

Assorted fresh seasonal sashimi (10 PCS)

**DELUXE MORIAWASE SASHIMI 59**

Best selection of assorted seasonal sashimi (15 PCS)

**HAMACHI TATAKI 15**

Ponzu/carpaccio sauce, garlic oil, wasabi mayo, jalapeno (4 PCS)

**SAKE CARPACCIO/TATAKI 14**

Atlantic Salmon, ponzu/carpaccio sauce, garlic oil, ikura (4PCS)

**HOTATE CARPACCIO/TATAKI 18**

Hokkaido Scallop, ponzu/carpaccio sauce, garlic oil, tobiko (4PCS)

**WAGYU TATAKI 39**

Japanese A5 Wagyu with yuzu sauce (4PCS)

## INNOVATIVE HAND ROLLS

### **SALMON 8**

*Atlantic Salmon and sushi rice wrapped by crispy seaweed*

### **SPICY TUNA 9**

*Spicy blue-fin tuna and sushi rice wrapped by crispy seaweed*

### **HAMACHI 10**

*Yellowtail tuna and sushi rice wrapped by crispy seaweed*

### **UNAGI 8**

*Japanese BBQ eel with unagi sauce*

### **HOTATE 15**

*Japanese scallop with mayo and tobiko on top*

### **KANI 15**

*Snow crab meat with mayo*

### **IKURA & UNI 25**

*Salmon fish roe and sea urchin with shoyu and wasabi brushed on top*

### **WAGYU YUKKE 25**

*Chopped Japanese A5 Wagyu, Japanese yukke sauce, negi and sesame*

## SPECIAL ROLLS

*(Use the best ingredients only)*

### **VINUM SPECIAL ROLL 19**

*tuna, spicy ground tuna, avocado, tempura shrimp with house dressing*

### **GOLDEN ROLL 18**

*salmon, avocado, tempura shrimp, crab meat with house dressing*

### **DIABLO ROLL 18**

*Hamachi, spicy ground tuna, avocado, crab meat with house dressing*

### **RAINBOW ROLL 18**

*CA roll topped with fresh salmon, yellowtail and bluefin tuna without dressing*

### **LION KING ROLL (BAKED) 18**

*CA roll topped with fresh salmon, tobiko and house dressing*

### **EBI TEMPURA ROLL 15**

*Thinly battered and fried shrimp and cucumbers with unagi dressing*

### **DEEP FRIED CA OR TUNA ROLL 12**

*your choices of deep-fried CA roll or tuna roll*

## DINNER BENTO

(Served with Miso Soup, Chicken Gyoza, Salad & Rice)

Add Sake Pairing 22

### **LOBSTER & STEAK BENTO 49**

Japanese Baked Lobster Tail, rib-eye Steak, Stir-fired Veggie, CA Roll

**CHICKEN KATSU, VEGGIE TEMPURA, CA ROLL 25**

**CHICKEN TERIYAKI, VEGGIE TEMPURA, CA ROLL 25**

**GRILLED SALMON, VEGGIE TEMPURA, CA ROLL 28**

**PORK CHOP KATSU, VEGGIE TEMPURA, CA ROLL 25**

**RIB-EYE STEAK, VEGGIE TEMPURA, CA ROLL 35**

**SHORT RIBS TERIYAKI, VEGGIE TEMPURA, CA ROLL 33**

**ASSORTED SASHIMI, VEGGIE TEMPURA, CA ROLL 35**

## ENTREE

### **MUSHROOM RISOTTO 20**

(Add chicken 5, shrimp 6, scallop 7, lobster tail 15)

Arborio superfine Italian rice. Chef mis mushrooms. Truffle oil. Shaved parmesan.

### **YAKI UDON (SIGNATURE) 24**

Stir fried seafood udon with pesto sauce

### **PRIME RIB-EYE STEAK 49**

Prime rib-eye steak. Chimichurri sauce. House salad.

### **LOBSTER PESTO UDON 39**

Japanese baked lobster tail over pesto udon with salad

### **CHIRASHI SUSHI 35**

An assortment of sashimi over sushi rice

### **UNAGI DON 25**

Grilled eel, avocado, sesame seeds and pickled veggie over sushi rice

### **CURRY CHICKEN KATSU DON 23**

Fried breaded chicken breath over rice, curry sauce on the side

### **CURRY PORK CHOP KATSU DON 23**

Fried breaded pork chop over rice, curry sauce on the side

## DESSERT & SWEET WINE

### WARM CHOCOLATE CAKE 12

House-made chocolate cake with ice cream

### SARACCO MOSCATO 12/GL

Peach, honey & orange w/apricot & tangerine

### J. LOHR LATE HARVEST RIESLING 18/GL

Apricots, dried white fig & orange marmalade w/ honeysuckle

### MARCHELLE LATE HARVEST PINOT NOIR 18/GL

Seductively sweet and smooth with bouquets of dark cherries, spice, and nutty caramel

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

*20% gratuity will be added to parties of 6 or more*

*\$25 corkage fee*

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